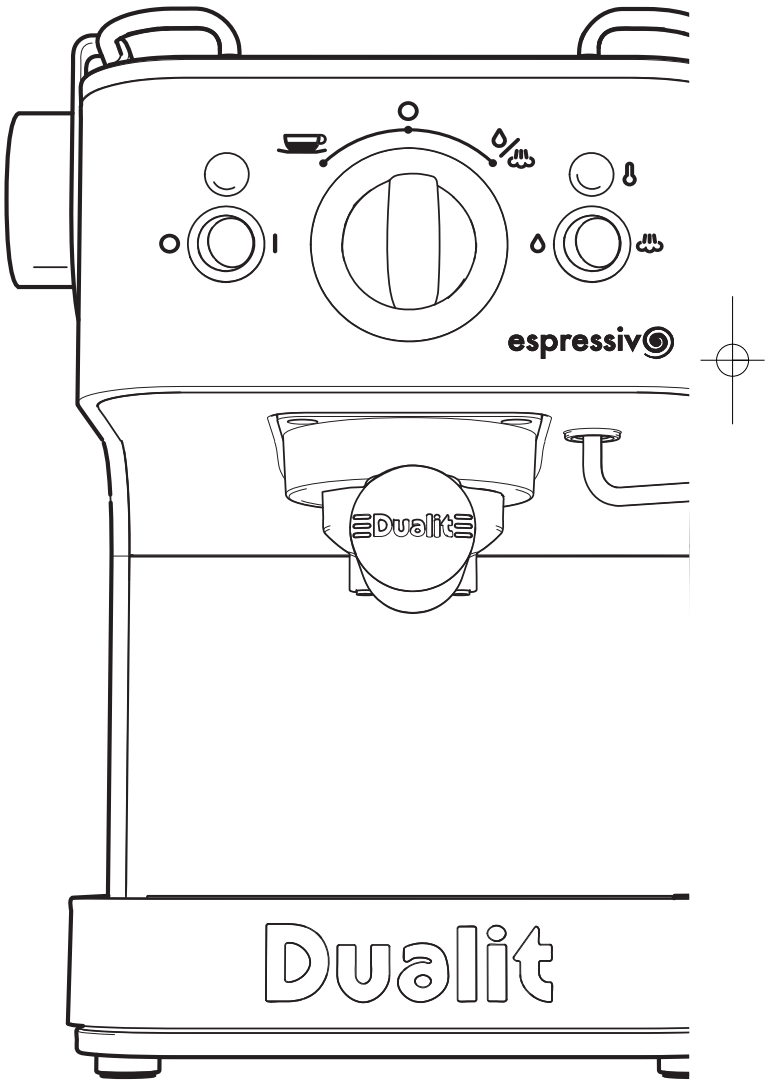
espressiv

Coffee machine

Instruction Manual & Guarantee

Dualit

Since 1945



YOUR ESPRESSIVO

Designed for the coffee enthusiast, the Espressivo delivers the ultimate cup every time with each component crafted to ensure a deliciously rich flavour. From the 15 BAR pump delivering the optimum pressure needed to create a perfect 'crema', to the Thermabloc water heating system providing instant hot water and steam on demand, Dualit have thought of everything.

- Self-priming 15 BAR pressure pump – the ideal pressure to give efficient coffee extraction combined with reliability.
- Thermobloc (water-heating on demand).
- 1.5L removable easy-fill water tank.
- Easy-froth nozzle makes perfect froth, every time.
- Cast aluminium chassis and stainless steel body for Dualit quality and robustness.
- Large cup holder with rail.
- Extra cup height clearance - fits a full size mug under the filter nozzles.
- Pop-up feature in drip tray indicates when full.
- Three coffee options: single serve; dual serve; and ESE pod.
- Accessory holder that keeps filters and froth nozzle to hand.

CONTENTS

Your Espressivo..... 2
Safety precautions..... 4
Before first use..... 5
Know your coffee machine..... 6
Priming - Before each coffee..... 8
Using ESE coffee pods..... 9
Using ground coffee..... 10
The Espresso shot..... 11
Frothing milk..... 12
Dispensing hot water..... 14
Cleaning - After each use..... 15
Cleaning - As required..... 16
Descaling..... 17
Troubleshooting..... 18
Recipes..... 22
Guarantee..... 23

SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS

BEFORE USING THE COFFEE MACHINE. KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

- WARNING: This appliance must be earthed.
- Ensure that the voltage of the appliance corresponds to that of the mains supply. Do not place the coffee machine on a metal tray or other metal surface during use.
- Do not lift the appliance up using the water reservoir. Only hold the appliance body.
- Do not place the appliance on a polished wood surface, it could damage the wood.
- Do not place on a tray or surface that may collect liquid.
- Do not place the appliance over or close to sources of heat such as electric rings, hot ovens or open flames.
- The use of extension cables not authorised by the manufacturer may cause damage or accidents.
- Do not use the machine without water, as this may cause the pump to burn out.
- The power supply cable should not be allowed to come into contact with hot surfaces.
- Unplug the appliance from the mains before cleaning or maintaining.
- Do not leave the machine in a room with a temperature below 0°C, as any water remaining in the appliance could freeze and cause damage.
- Before refilling the water reservoir, unplug the appliance from the mains.
- Do not overfill the water reservoir.
- Do not use sparkling water (with carbon dioxide).
- Never fill the reservoir with hot or boiling water.
- Only use the appliance with the drip tray correctly fitted.
- The appliance is not designed for commercial or industrial use; it is for domestic use only.
- Do not touch the metal parts, the filter holder or its housing when the appliance is in use, as this may cause burns or scalding.
- Do not operate this appliance with a damaged cord or plug. If the supply cord is damaged, it must be replaced by Dualit Ltd, its service agent or similarly qualified person in order to avoid a hazard.
- This appliance conforms to directive 89/336 CEE regarding electromagnetic compatibility.

- Do not immerse in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the coffee machine.
- Do not operate on an uneven surface.
- Do not leave this appliance unattended.
- Turn the appliance and main power off when not in use.

SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the coffee machine and recycle the packaging appropriately.

THE COFFEE MACHINE MUST BE FLUSHED THROUGH WITH WATER BEFORE THE FIRST USE.

1. Follow the instructions as if priming the machine, pages 8, leave the filter holder (7) empty, i.e. no filter (17), (18) or (19) and no ground coffee.

   Empty the whole water tank (11) through the machine; this will rinse the internals ready for brewing coffee.
2. Refill the tank and steam as per instructions on page 12 for 15 seconds then dispense hot water as on page 14 for 15 seconds.
3. Before they are used the filter holder, measuring spoon, filters, water tank and froth nozzle (16) must be washed with detergent and lukewarm water, then rinsed and dried.

NOTE: The control knob (5) may be a harder to turn when the machine is new. This will loosen with use.

KNOW YOUR COFFEE MACHINE

1. POWER INDICATOR LIGHT

2. POWER ON/OFF SWITCH

3. COFFEE/OFF/STEAM CONTROL KNOB

4. BREWHEAD, SHOWER HEAD AND GASKET

5. FILTER HOLDER

6. REMOVABLE DRIP TRAY AND COVER

7. TRAY FULL INDICATOR

8. NON-SLIP RUBBER FEET

9. CUP HOLDING PLATE WITH RAIL

10. ACCESSORY HOLDER FOR FILTERS AND NOZZLE

11. 1.5 LITRE REMOVABLE WATER TANK

12. TEMPERATURE INDICATOR

13. STEAM/WATER SELECTOR

14. STEAM WAND

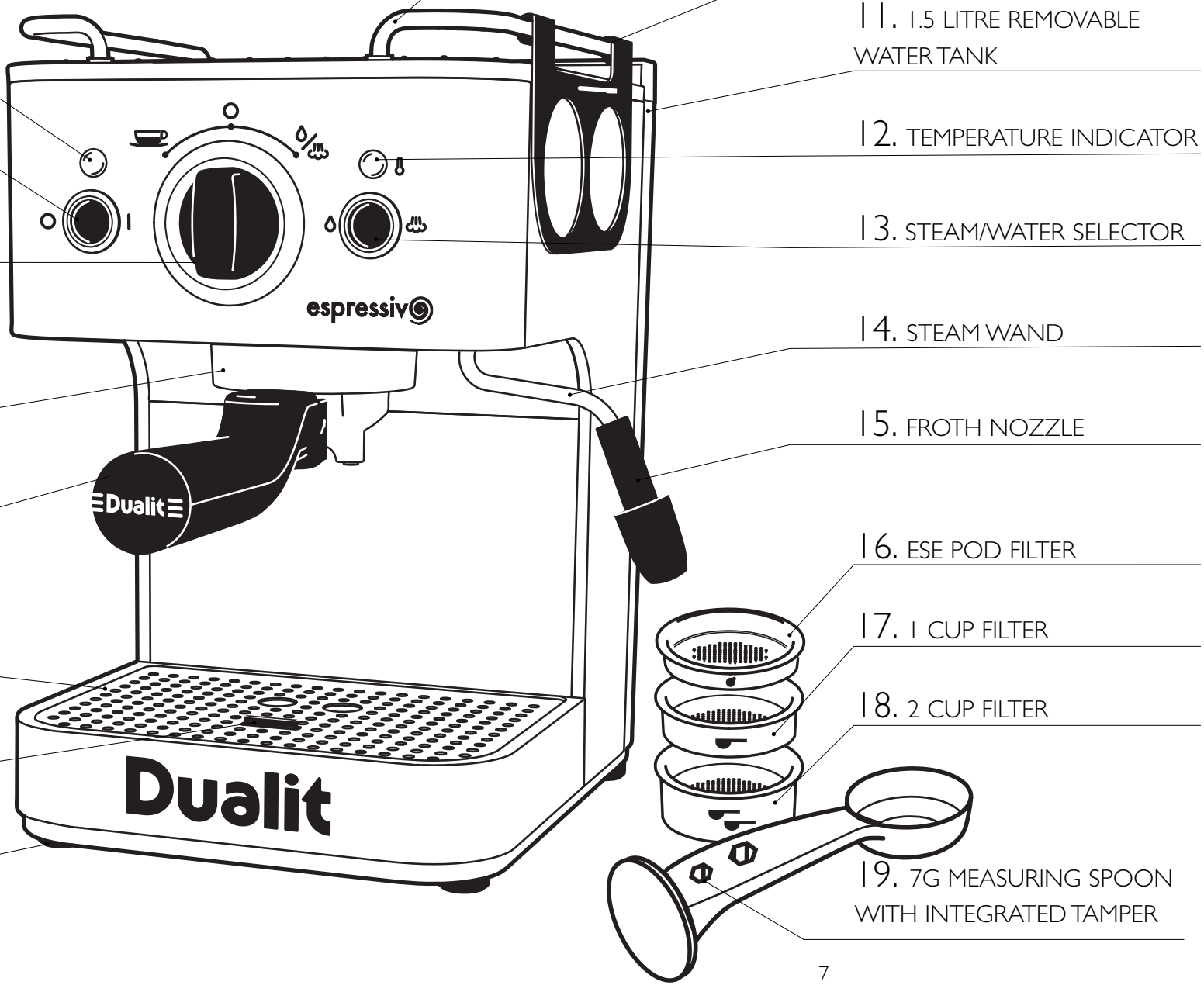
15. FROTH NOZZLE

16. ESE POD FILTER

17. 1 CUP FILTER

18. 2 CUP FILTER

19. 7G MEASURING SPOON WITH INTEGRATED TAMPER

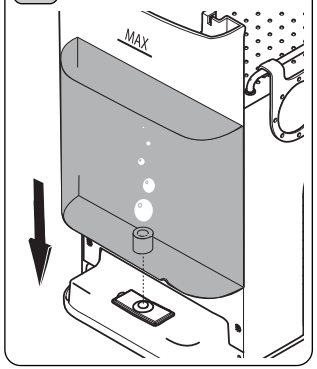


All illustrations are for representation only, your model may vary from illustrations shown.

PRIMING - BEFORE EACH COFFEE

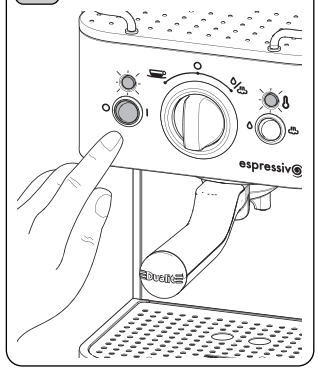
The brewhead (4), filter holder (5) and cup must be the correct operating temperature before the first use. Thereafter subsequent cups must be pre-warmed before **EACH** coffee.

1 FILL WATER TANK



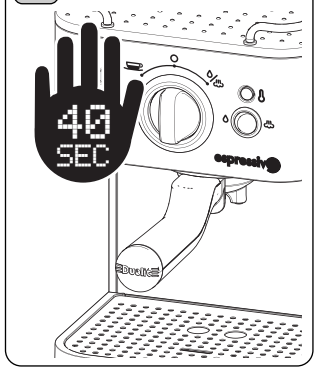
Fill the water tank (11) with water; do not go above the 'MAX' mark. Filtered water will reduce the build up of limescale inside the machine.

2 TURN ON



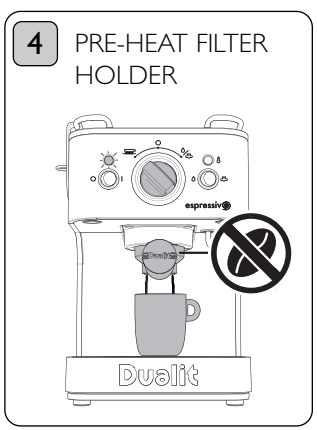
Set the power switch (2) to 'ON'. The thermobloc water heater system is now heating to the correct temperature.

3 WAIT 40 SECONDS



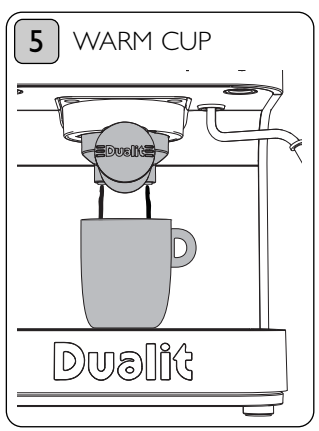
The temperature neon will go out once the thermobloc is at the correct operating temperature.

4 PRE-HEAT FILTER HOLDER



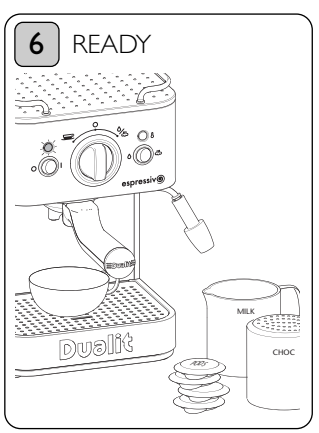
Dispense a mug full of water (min 240ml) through the machine. Ensure **NO** coffee is in the filter holder (5).

5 WARM CUP



If you like your coffee extra hot, the serving cup or mug must be warmed through before **EACH** coffee.

6 READY



Discard the water from the pre-warmed cup or mug, dry and place back under the filter holder and your machine is ready to go...

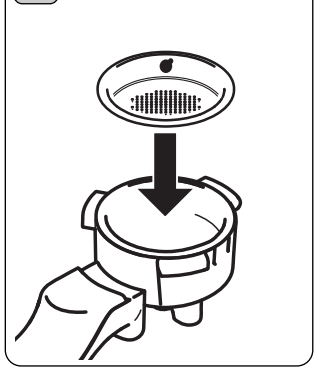
USING ESE COFFEE PODS

ESE (Easy Serving Espresso) pods are individually wrapped and pre-tamped ensuring the perfect espresso every time. Look for the ESE logo on compatible coffee pods.

1 PURCHASE PODS

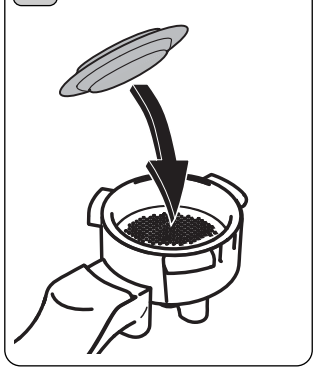
Coffee pods are available directly from the Dualit website or call Dualit sales on 01293 652 500 (UK delivery only).

2 THE ESE FILTER



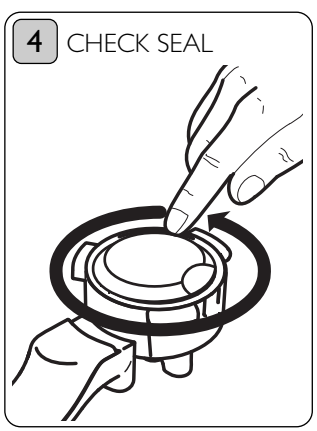
Select the ESE pod filter (16) and snap into the filter holder (5).

3 INSERT POD



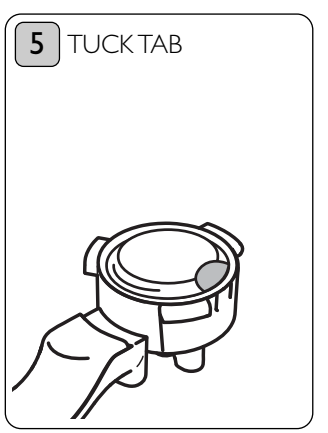
Each pod is individually wrapped so you only use what you need. Place one fresh coffee pod into the ESE filter.

4 CHECK SEAL



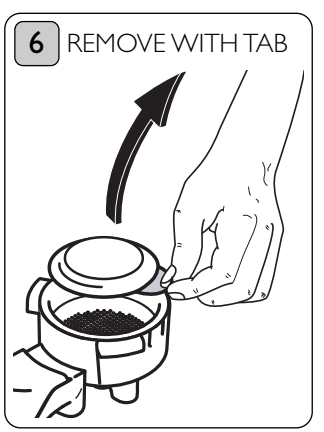
Make sure there is no gap between the pod and filter edge, or water will flow round the pod and your espresso will be diluted.

5 TUCK TAB



Make sure all the paper is tucked inside the filter before attaching the filter holder to the brewhead (4).

6 REMOVE WITH TAB



Use the tab to remove the pod once the coffee has been made.

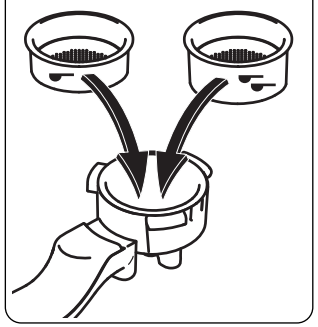
USING GROUND COFFEE

Ground coffee only has a three day shelf-life, so grind only what you need each time. If using pre-ground coffee, use a medium to fine grind suitable for espresso machines.

1 THE COFFEE

Freshly grind your beans using the Dualit coffee grinder or use a pre-ground coffee suitable for espresso machines.

2 THE FILTER

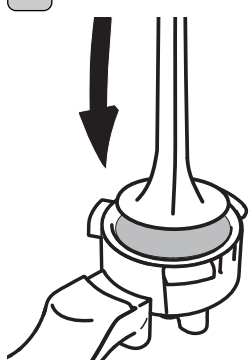


Select the appropriate sized filter (17 -18) depending on whether you are making one espresso, a double or two singles. Make sure it's dry.

3 7 GRAM DOSE

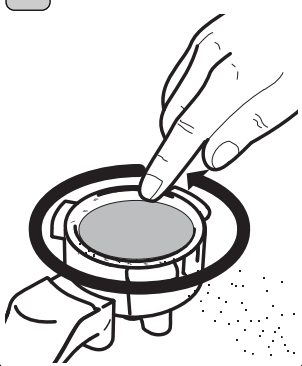
Using the measuring spoon (19), measure out one level spoon per serving into the filter. Use 2 level spoons if using the 2 cup filter.

4 TAMP



With the other end of the measuring spoon, 'tamp' the coffee grounds. You are aiming for a firm but not too tightly packed filter.

5 WIPE

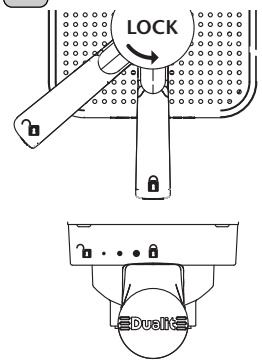


Wipe the edge of the filter clean. If you don't, a water tight seal will not form and water or coffee will leak from the brewhead (4).

THE ESPRESSO SHOT

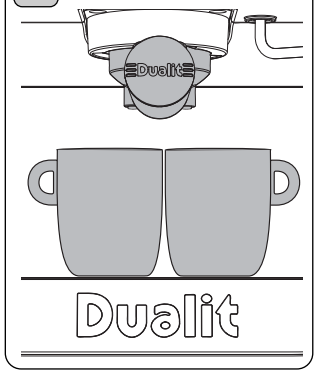
The basis of all the coffee drinks is the espresso shot.

1 ATTACH HOLDER



Align the filter holder (5) with the open lock symbol, insert, then rotate 45⁰ to the closed lock symbol.

2 CUPS OR MUGS

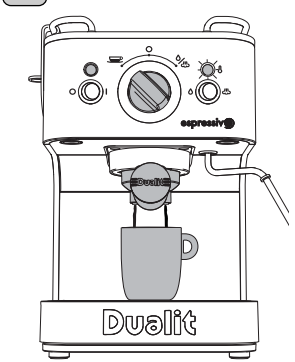


Place 1 or 2 warmed cups or mugs under the nozzles of the filter holder. Make sure your cups are directly under both nozzles.

3 TURN ON

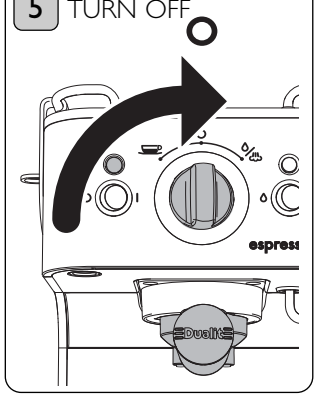
To pour your espresso, turn the control knob (3) anti-clockwise to the cup symbol. You will hear the pump operating.

4 EXTRACTION



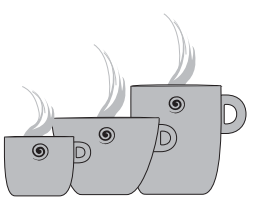
The espresso will flow out of the filter nozzles. This may take a few seconds. The temperature light (12) may cycle on / off; this is normal.

5 TURN OFF



When the cup has been filled to the desired level (about 15-20 seconds for an espresso) turn the control knob to the off position.

6 SERVE

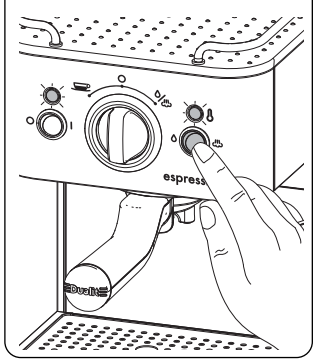


Serve immediately or add your combination of frothed milk or water. Remove the filter holder, rotate to open lock symbol, then clean.

FROTHING MILK

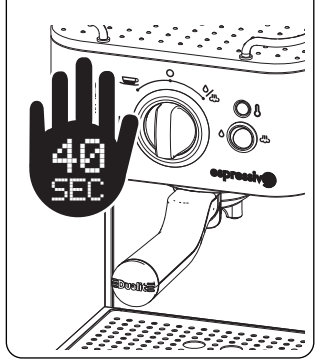
Transform your silky smooth espresso to a frothy cappuccino or velvety latte. You will need a stainless steel jug and a milk thermometer (optional).

1 SELECT STEAM



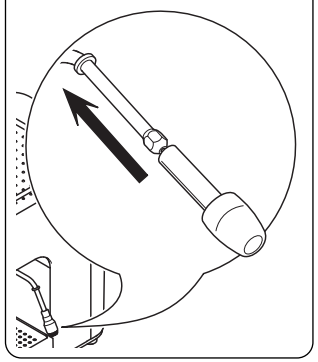
Turn the machine 'ON' and set the steam/water selector (13) to the steam setting.

2 WAIT 40 SECONDS



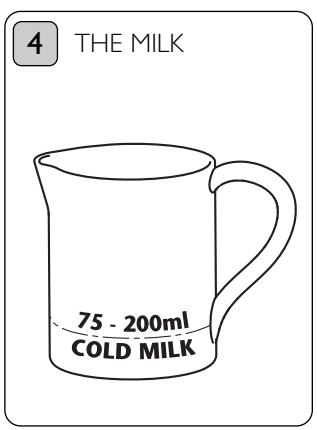
The temperature indicator (12) will go out when the correct temperature for frothing has been reached.

3 ATTACH NOZZLE



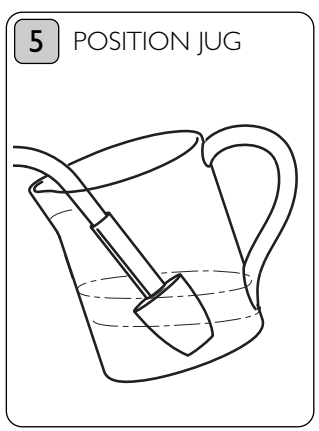
Put the froth nozzle (15) on the end of the steam wand (14). Push up against the stopper shown above.

4 THE MILK



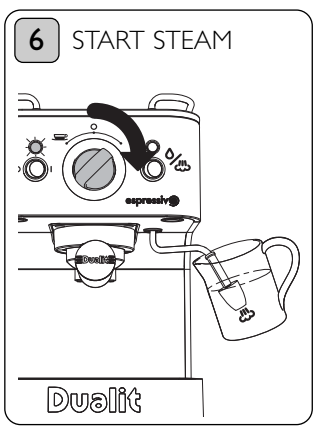
Use 75 - 200ml of milk for each cappuccino or latte. It is easier to make froth **using cold semi skimmed milk in a stainless steel jug.**

5 POSITION JUG



Place the jug under the steam wand so the head of the froth nozzle is just under the surface of the milk.

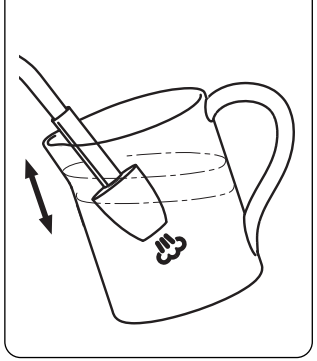
6 START STEAM



Turn the control knob (3) to the steam position. You will hear the pump operating; this is quite normal. Steam will begin to flow.

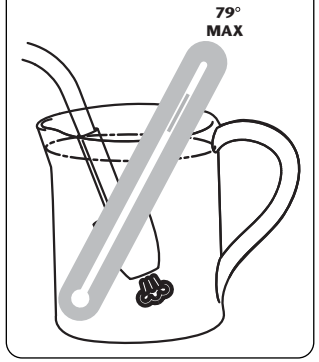
N.B. When you switch the control knob back to the off positon, steam will vent from the drip tray. This is not a cause for concern. Water is being purged through the machine to reduce the operating temperature ready for the next coffee.

7 THE TECHNIQUE



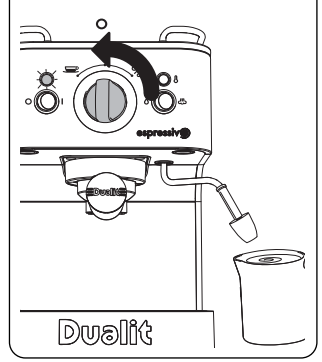
Hold the jug at an angle and slowly raise and lower the jug in the frothing milk. The temperature light will cycle on and off during use.

8 BOILING POINT



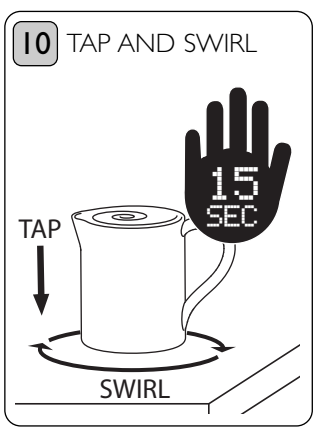
If the milk starts producing large bursting bubbles it means that it has reached 79°C and is boiling. Milk will not froth at this temperature.

9 STOP STEAMING



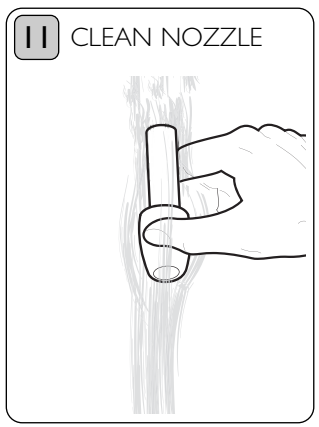
Once you have the desired amount of frothed milk, turn the control knob to the off position then move the jug away from the nozzle.

10 TAP AND SWIRL



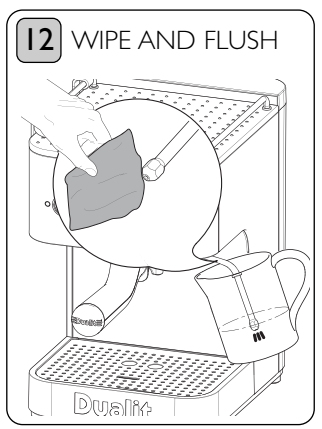
Gently tap the jug on a firm surface, let stand for 15 seconds then swirl the jug, this will create a smooth velvety froth. Pour into your cup or mug and serve.

11 CLEAN NOZZLE



Pull the froth nozzle off the steam wand and wash under running water to remove any milk residue.

12 WIPE AND FLUSH

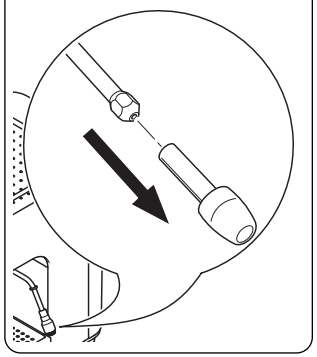


After each use, wipe the steam wand and flush the inside of the wand by dispensing water and some steam through the wand.

DISPENSING HOT WATER

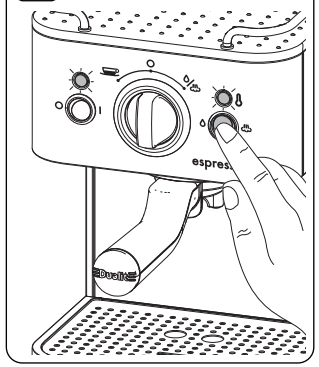
CAUTION: WATER WILL BE HOT AND BE DISPENSED AT HIGH PRESSURE. SUBMERGE THE WAND TO REDUCE SPLASHING.

1 PREPARE



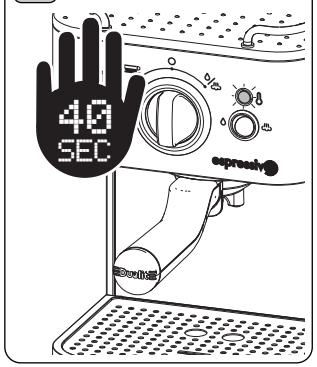
Remove the froth nozzle (15) from the steam wand (14). Ensure the water tank (11) is correctly fitted and filled with water.

2 SELECT WATER



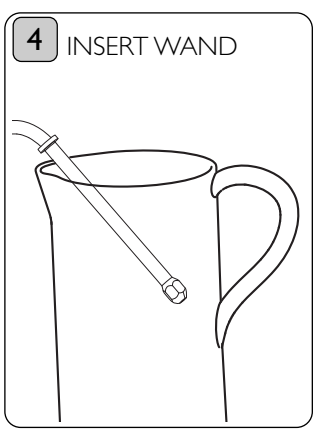
Set the steam/water selector switch (13) to the water setting.

3 WAIT 40 SECONDS



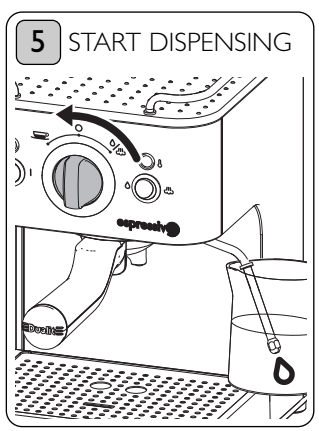
Wait for the temperature indicator (12) to go out.

4 INSERT WAND



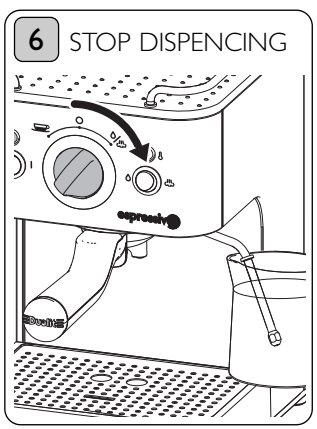
Insert into a deep jug or teapot and point the wand to a side wall to reduce splashback.

5 START DISPENSING



Turn the control knob (3) to the steam/water position to start the water flowing. You will hear the pump; this is quite normal.

6 STOP DISPENCING



To stop the flow, turn the control knob to the off position. The machine will purge to get ready for the next coffee.

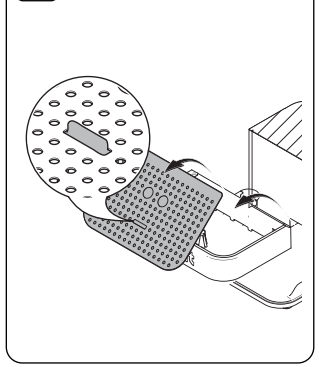
CLEANING - AFTER EACH USE

BEFORE CLEANING, MAKE SURE THE MACHINE IS SWITCHED OFF, UNPLUGGED AND ALLOWED TO COOL. Do not wash any of the plastic accessories in a dishwasher.

1 THE FILTERS

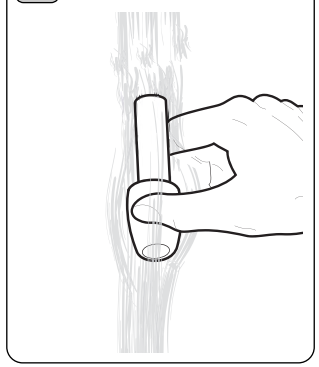
Turn the filter holder (5) upside down over a bin and knock out the grounds. Be careful not to throw away the filter.

2 DRIP TRAY



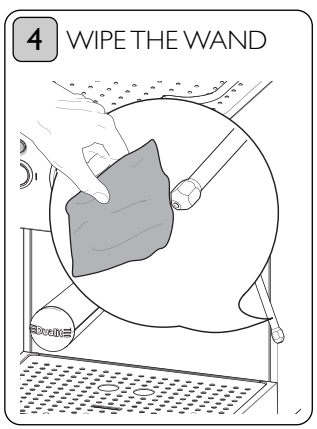
The drip tray (6) will need to be emptied regularly. If the red tray full indicator (7) is visable, empty the water tank (11).

3 THE NOZZLE



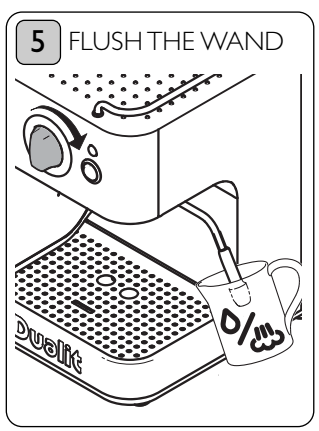
Pull the froth nozzle (15) off the wand (14) and wash under running water to remove any milk residue.

4 WIPE THE WAND



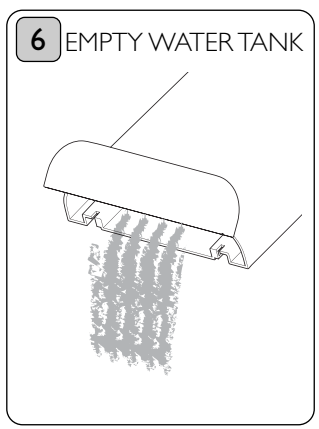
After each use, clean the wand with a damp cloth. There should be no milk residue visible.

5 FLUSH THE WAND



After steaming milk, flush the inside of the wand by passing water and some steam through the wand.

6 EMPTY WATER TANK

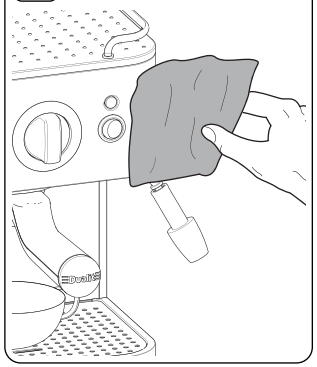


Empty and rinse out after each session and refill with fresh water just before you make your next round of espresso.

CLEANING - AS REQUIRED

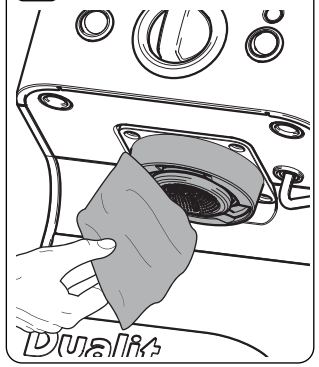
BEFORE CLEANING, ENSURE THE MACHINE IS SWITCHED OFF, UNPLUGGED AND ALLOWED TO COOL. USE ESE PODS TO REDUCE FREQUENCY OF CLEANING.

1 THE MAIN BODY



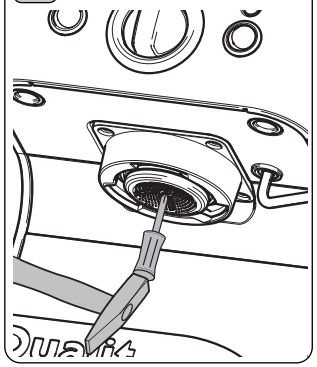
Wipe the outside of your Espressivo with a damp cloth. Then polish with a dry cloth.

2 WIPE BREWHEAD



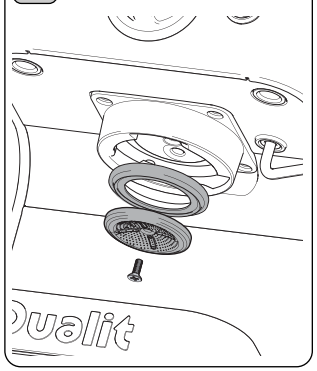
Wipe the entire brewhead (4) area and ensure it is completely free of coffee grounds. Get inside all the grooves and clean.

3 LOOSEN SCREW



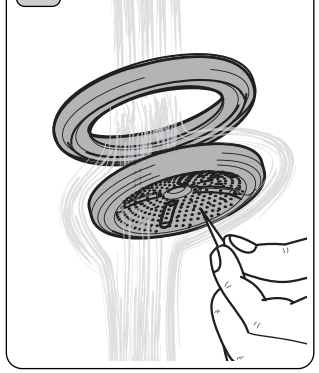
Using a screwdriver (pozi no 2) and hammer, **gently** tap the screw to dislodge any dried coffee. Then unscrew anti-clockwise.

4 CLEAN BREWHEAD



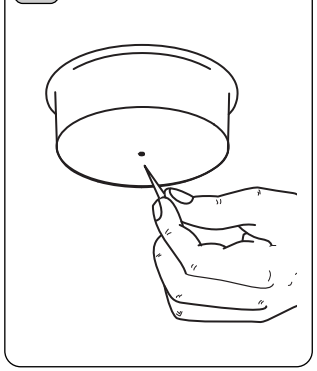
Remove the showerhead and gasket then thoroughly clean the area with a soft brush removing any coffee grounds you can see.

5 UNBLOCK HOLES



Unblock the holes of the showerhead using a pin. Wash the gasket and showerhead with warm soapy water and rinse thouroughly.

6 UNBLOCK FILTERS



To unblock the filter (16, 17 & 18), use a small pin and gently push through the hole on the underside to unblock.

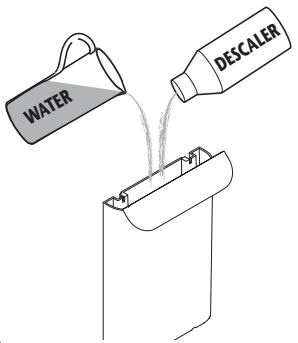
DESCALING

PRODUCT FAILURE DUE TO THE BUILD-UP OF LIMESCALE IS NOT COVERED BY GUARANTEE - DESCALE REGULARLY.

1 THE DESCALER

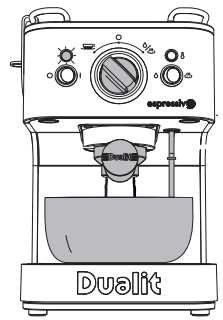
Ensure that the descaling product is suitable for coffee machines. **FOLLOW THE INSTRUCTIONS ON THE PACK.**

2 FILL TANK



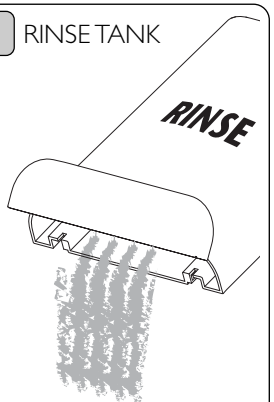
Fill the water tank (11) with the descaling solution.

3 DESCALE



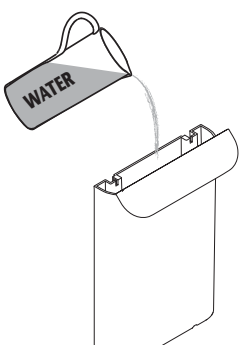
Place a large container on the drip tray. Operate as if making coffee and steaming until the tank is empty.

4 RINSE TANK



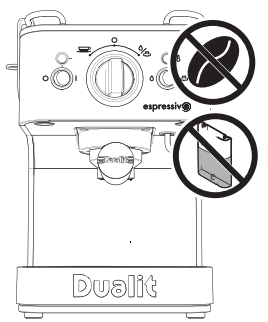
Rinse the water tank and fill with water.

5 FLUSH



Operate as if making coffee and **flush water through the machine.** This will remove any traces of the descaling solution.

6 STORAGE



Store the cleaned coffee machine unplugged with no coffee in the filter and with the water tank empty.

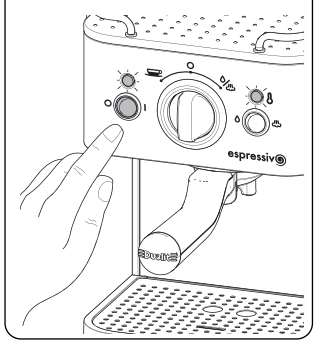
TROUBLESHOOTING

MY COFFEE IS NOT HOT ENOUGH.

IMPORTANT:
It is imperative to pre-heat the thermobloc, filter holder and cup to the correct operating temperature before the first use.

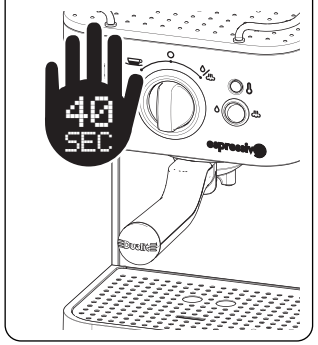
Thereafter subsequent cups must be pre-warmed before **EACH** coffee.

1 TURN ON



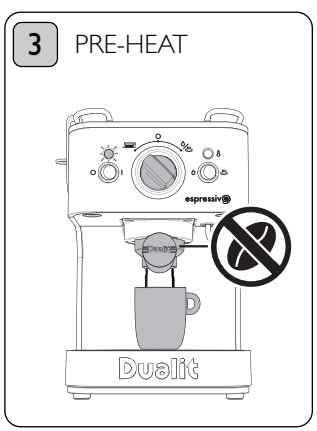
Set the power switch (2) to 'ON'. The thermobloc water heater system is now heating to the correct temperature.

2 WAIT 40 SECONDS



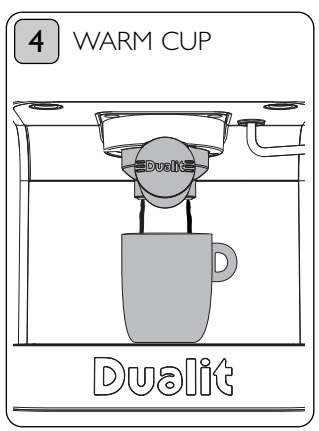
The temperature indicator (12) will go out once the thermobloc is at the correct operating temperature.

3 PRE-HEAT



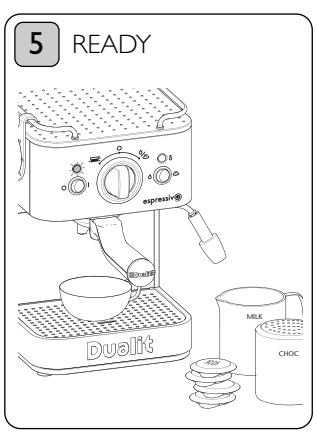
Dispense a mug full of water (min 240ml) through the machine. Ensure **NO** coffee is in the filter holder (5).

4 WARM CUP



If you like your coffee extra hot, the serving cup or mug must be warmed through before EACH coffee.

5 READY



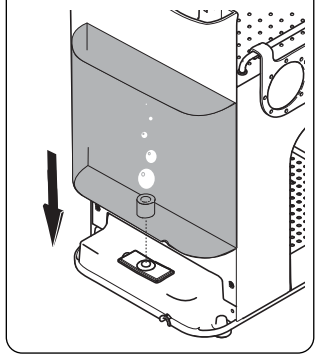
Discard the water from the pre-warmed cup and dry. Add your ground coffee or ESE pod and your machine is ready to go...

IMPORTANT: FAILURE TO DESCALE AND CLEAN YOUR MACHINE WILL INVALIDATE YOUR GUARANTEE.

NO COFFEE FLOWING FROM THE BREWHEAD.

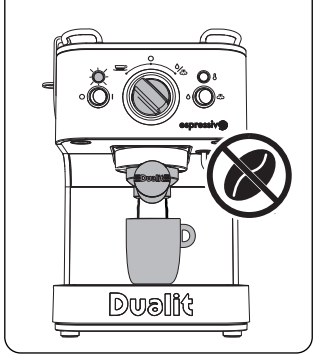
IMPORTANT:
If you can hear the pump operating but no water comes out, **SWITCH OFF THE MACHINE IMMEDIATELY**, leave for 30 minutes to allow any pressure built up in the machine to dissipate to avoid scalding.

1 CHECK TANK



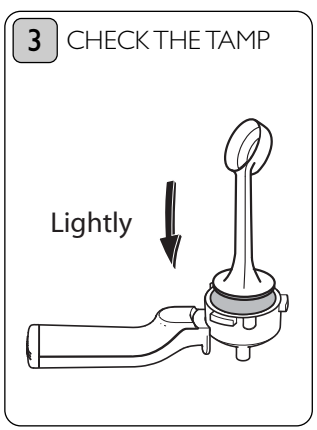
Ensure water tank (11) is correctly seated in position. You will see air bubbles at the connection when correctly located.

2 DISPENSE TEST



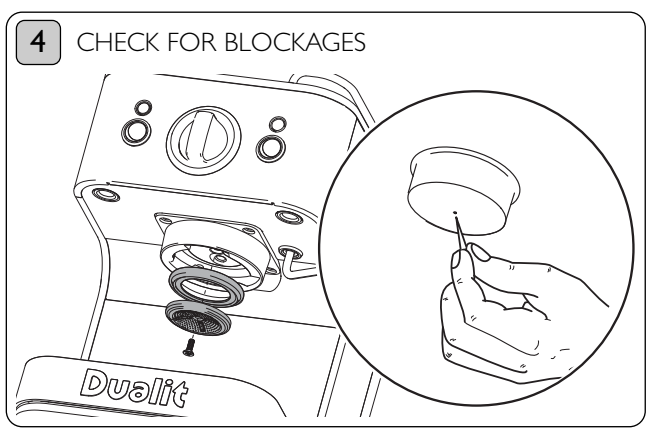
Dispense water through the brewhead (4). Ensure **NO** coffee is in the filter. If you see water go to fig 3. **If not, turn off immediately and see fig 4.**

3 CHECK THE TAMP



Ensure you are not tamping too hard, the water will not be able to flow through the ground coffee.

4 CHECK FOR BLOCKAGES



Your brewhead or filter may be blocked with fine coffee grounds or limescale. Remove showerhead and clean the brewhead.

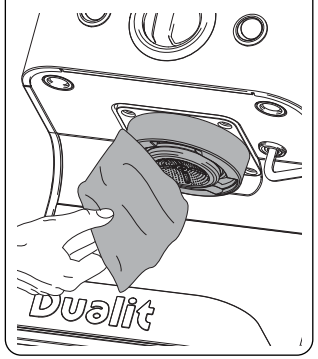
To unblock the filter, use a small pin and gently push through the hole on the underside to unblock. Once re-assembled, descale as per page 17.

TROUBLESHOOTING

COFFEE LEAKING FROM THE BREWHEAD.

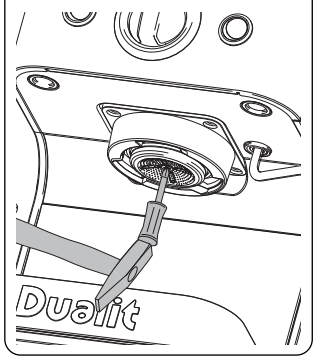
IMPORTANT:
CHECK THE FILTER HOLDER IS CORRECTLY SEATED IN POSITION
You should descale and clean the brewhead at least monthly, more often if you use your machine daily or live in a hard water area.

1 LOOSE GROUNDS



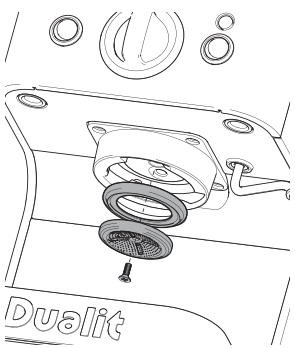
Wipe the entire brewhead area (4) and ensure it is completely free of loose coffee grounds. Get inside all the grooves and clean.

2 LOOSEN SCREW



Using a screwdriver (pozi no 2) and hammer, **gently** tap the screw to dislodge any dried coffee. Then rotate anti-clockwise to unscrew.

3 CLEAN BREWHEAD

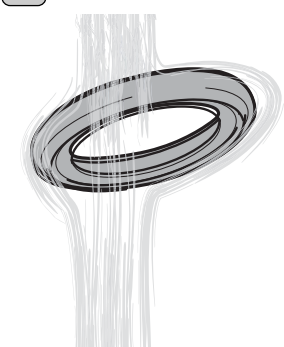


Remove the showerhead and gasket then thoroughly clean the area with a soft brush removing any coffee grounds you can see.

4 UNBLOCK HOLES

Unblock the holes of the showerhead using a pin. Wash with warm soapy water and rinse thouroughly.

5 WASH GASKET



Wash the gasket with warm soapy water. Make sure there is no dried coffee or damage to the gasket. Reverse to re-assemble and test.

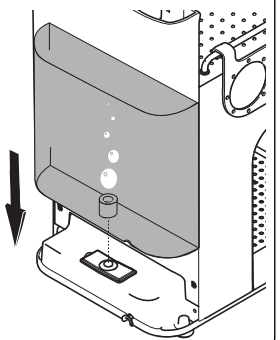
IMPORTANT: FAILURE TO DESCALE AND CLEAN YOUR MACHINE WILL INVALIDATE YOUR GUARANTEE.

NO STEAM FLOWING FROM THE STEAM WAND.

IMPORTANT:
WIPE AND FLUSH THE WAND AND WASH THE STEAM NOZZLE AFTER EVERY USE.

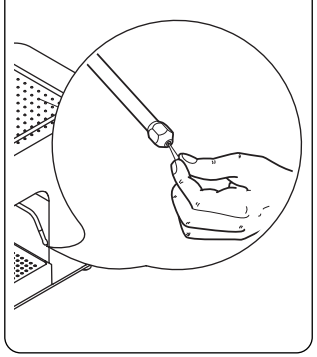
Flush through the steam wand after every session as some milk will get sucked inside the wand after frothing.

1 CHECK TANK



Ensure water tank (11) is correctly seated in position. You will see air bubbles at the connection when correctly located.

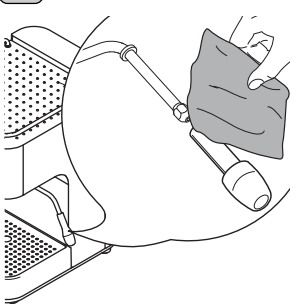
2 UNBLOCK WAND



Unplug and allow to cool.

Push a pin through the end of the steam wand to unblock.

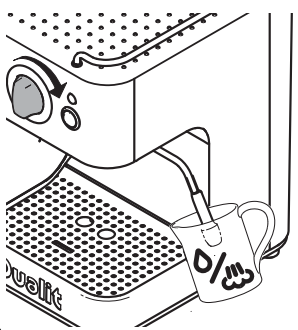
3 WIPE CLEAN



Clean after EACH use

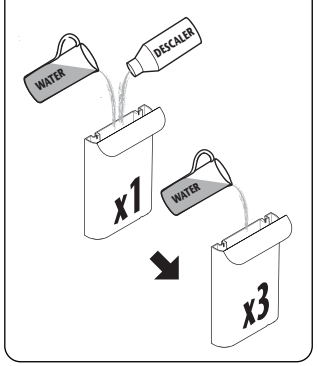
Wipe all the frothed milk off the wand (14) after **EVERY** use. Remove nozzle (15), rinse and wipe dry after each session.

4 FLUSH THROUGH



After each session flush steam and then hot water through the tube into a jug of water to rinse the inside of the wand.

5 DESCALE



Descale as per the instructions if you notice a drop in steam or water pressure.

RECIPES

Once the espresso is extracted, the basis of most coffee drinks, add water or milk to the coffee to create different types of drinks.

WITH WATER...

AMERICANO style coffee is made with hot water topped with an espresso. This gives a similar strength (but different flavour) to a filter coffee machine.

LONG BLACK is similar to Americano, but prepared in a different order (espresso is added to water instead of vice versa).

LUNGO is different from an Americano. It is usually a double shot of espresso run through the machine; all the water runs through the beans, as opposed to adding water.

RISTRETTO is an espresso made with less than the usual amount of water, filling a small espresso cup half-full of very strong coffee.

WITH MILK...

CAPPUCCINO comprises equal parts of espresso coffee, milk and froth, sometimes sprinkled with cinnamon or powdered cocoa.

CAFFÈ LATTE is often called simply latte. It is espresso with steamed milk, traditionally topped with the froth created when steaming the milk.

A latte comprises one-third espresso and nearly two-thirds steamed milk. More frothed milk makes it weaker than a cappuccino. A latte is also commonly served in a tall glass; if the espresso is slowly poured into the frothed milk from the rim of the glass, three layers of different shades will form, with the milk at the bottom, the froth on top and the espresso in between.

MOCHA is a latte with chocolate added.

CAFFÈ MACCHIATO — macchiato meaning "marked" or "spotted" — is an espresso with a little steamed milk added to the top, usually 1–2 oz, sometimes sweetened with sugar or flavoured syrup.

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your guarantee period is as follows:

- 1 year

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- The product modified except by Dualit or approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly.
- Your mains electricity supply is functional.
- The defect is not due to a blown fuse.

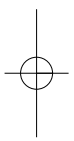
If you wish to claim under this Guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com.



Dualit Limited County Oak Way Crawley West Sussex RH11 7ST
Telephone: +44 (0) 1293 652 500 Facsimile: +44 (0) 1293 652 555
Email: info@dualit.com Web: www.dualit.com

GB0209